Spiced Pecan halves. 1 Tbsp
waters, 1 egg white, 1 tsp. salt.
1 C (scant) sugar, 1 tsp cinnamon.
In large mixing bowl, beat egg
white till frothy (not stiff) In
small bowl mix sugar, salt
and cinnamon. Put pecans in
egg whites + waters. Stir to coat
well. Add sugar mixture. Stir

carefully until pecans are well covered.

Spread pecans on a large baking sheet. Bake at 300° about 45 minutes stirring at least every 15 min.

Remove from sheet to cool. Store in air-light container

1 lb.

(Potter)